

What is Claimed:

- 1 1. A sweetener composition, the composition comprising granules
2 having (a) a core including a nutritive sweetener, and (b) on the core, a layer including
3 sucralose.
- 1 2. The composition of claim 1, wherein the layer consists essentially
2 of sucralose.
- 1 3. The composition of claim 1, wherein the layer includes sucralose
2 and a binder.
- 1 4. The composition of claim 3, wherein the binder comprises sucrose.
- 1 5. The composition of claim 1, wherein the layer consists essentially
2 of sucralose and a binder.
- 1 6. The composition of claim 1, wherein the sucralose constitutes
2 between about 30 wt% and 50 wt% of the layer.
- 1 7. The composition of claim 1, wherein the sucralose constitutes
2 between about 0.1 wt% and 50 wt% of the composition.

1 8. The composition of claim 1, wherein the sucralose constitutes
2 between about 0.1 wt% and 0.5 wt% of the composition.

1 9. The composition of claim 1, wherein the sucralose constitutes
2 between about 1 wt% and 5 wt% of the composition.

1 10. The composition of claim 1, wherein the layer includes sucralose
2 dispersed in sucrose.

1 11. The composition of claim 3, wherein the binder consists essentially
2 of sucrose.

1 12. The composition of claim 1, wherein the nutritive sweetener
2 comprises sucrose.

1 13. The composition of claim 1, wherein the nutritive sweetener
2 consists essentially of sucrose.

1 14. The composition of claim 1, wherein the composition consists
2 essentially of the granules.

1 15. The composition of claim 1, wherein the composition comprises
2 the granules and a nutritive sweetener.

1 16. The composition of claim 15, wherein the nutritive sweetener
2 comprises sucrose.

1 17. The composition of claim 1, wherein the layer includes a sucralose-
2 binder solid solution.

1 18. The composition of claim 1, wherein the layer includes particles
2 consisting essentially of sucralose, the particles dispersed within the layer.

1 19. The composition of claim 5, wherein both the binder and the
2 nutritive sweetener are sucrose, and wherein a 14-day accelerated aging of the
3 composition yields an aged composition having a Hunter “a” value no greater than 0.2
4 units higher than a Hunter “a” value of the composition before aging.

1 20. The composition of claim 5, wherein both the binder and the
2 nutritive sweetener are sucrose, and wherein a 14-day accelerated aging of the
3 composition yields an aged composition having a Hunter “a” value no greater than 0.1
4 units higher than a Hunter “a” value of the composition before aging.

1 21. The composition of claim 5, wherein both the binder and the
2 nutritive sweetener are sucrose, and wherein a 14-day accelerated aging of the

3 composition yields an aged composition having a Hunter “b” value no greater than 1.0
4 units higher than a Hunter “b” value of the composition before aging.

1 22. A method of making a sweetener composition, the method
2 comprising the steps of:

3 (a) providing a plurality of granular cores each comprising sucrose; and

4 (b) forming on the granular cores a layer comprising sucralose.

1 23. The method of claim 22, wherein step (b) comprises pan-coating
2 the granular cores with an aqueous mixture comprising the sucralose and drying the
3 coated cores to form at least a portion of the sweetener composition.

1 24. The method of claim 23, further comprising adding granular
2 sucrose to the at least a portion of the sweetener composition.

1 25. The method of claim 23, wherein substantially all of the sucralose
2 in the aqueous mixture is dissolved in the mixture.

1 26. The method of claim 23, further comprising repeating step (b) at
2 least once.

1 27. The method of claim 23, wherein the drying is performed at a
2 temperature between about 52°C and 66°C.

1 28. The method of claim 23, wherein the aqueous mixture further
2 comprises a binder.

1 29. The method of claim 28, wherein the binder consists essentially of
2 sucrose, and wherein the aqueous mixture comprises between 20 wt% and 60 wt% water,
3 between 15 wt% and 55 wt% sucrose, and between 15 wt% and 35 wt% sucralose.

1 30. The method of claim 28, wherein the binder consists essentially of
2 sucrose, and wherein the aqueous mixture comprises between 35 wt% and 45 wt% water,
3 between 31 wt% and 41 wt% sucrose, and between 18 wt% and 28 wt% sucralose.

1 31. A sweetener composition made by a method comprising the steps
2 of:

3 (a) providing a plurality of granular cores each comprising sucrose; and

4 (b) forming on the granular cores a layer comprising sucralose and sucrose
5 by coating the granular cores with an aqueous mixture comprising the sucrose and the
6 sucralose and drying the coated cores to form the sweetener composition.